



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 12 May 2023
DAY MONTH YEAR

Requested by: Alejandra Zepeda District Operations Coordinator
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

Yes ☒ No ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness: 19

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility: 842

How many people formally counted in this facility identify as the following gender?

Female: 40

Male: 802

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender:

2

How many people were brought into the facility this week?

Number of people brought into the facility this week:

165

How many people have left the facility this week?

Number of people who left the facility this week:

157

How many people and where did those who left the facility go?

Released into community:

unknown

Formally removed from the United States:

unknown

Moved to another facility:

unknown

Other _____:

unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

223

Male:

214

Female:

67

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

18

ICE Employees:

0

GEO Employees:

1

New Cases
this week :

Total to date since
3/30/2020*:

915

1602

2

307

DOCUMENTS RECIEVED:

Daily Kitchen Opening and Closing Checklists:

Yes ☒

No ☐

Daily Foods Production Service Records:

Yes ☒

No ☐

Temperature Logs:

Yes ☒

No ☐

Law and Leisure Library Logs:

Yes ☐

No ☒

Medical Staffing Update:

Yes ☒

No ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

Version 1.4

SUPPLEMENTAL NOTES:

Request for information was done on May 12, 2023. Electronic files were provided on May 15, 2023.

The population counts are current as of 5/10/23.

Kitchen Documents:

Opening/Closing checklists and Menus were provided. See attached documents.

Medical:

Johnny Choate, the Facility Administrator, provided the following update on medical staffing:

- 1 Health Service Administrator
- 1 Medical Doctor
- 1 Assistant Health Service Administrator
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 4 Medical Records Clerks
- 11 RN's
- 6 LPN's (*)
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 5/10/23.

(*) denotes a change in staffing level. The number of LPNs decreased from 7 to 6.

Law Library:

The below table indicates how many people from each pod request access to the law library during the time period indicated.

Dates: 05/04/2023-05/10/2023			
North		Annex	
A1	9	A	0
A2	13	B	15
A3	45	C	12
A4	33	D	31
B1	5	E	16
B2	0	F	0
B3	40	G	0
B4	0	L	0
C1	0	M	5
C2	0	N	0
C3	0	X	0
C4	4	Y	0
E1	2	Z	0
E2	0	RHU	0
D2	1		

Temperature Checks:

Logs provided, see attached documents.

COVID-19 Updates:

Per the facility, there were no new cases among ICE staff and one (1) new case among GEO staff. They reported eighteen (18) new cases among ICE detainees and no new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees under COVID-19 Monitoring" were provided by ICE staff and are current as of 5/10/23.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. That statistic was sent to the office on 5/11/23.

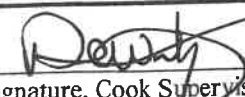
FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 5-1-23

MONDAY

Time: 0400 AM Time: 1630 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean		X			X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	cereal	scram egg	dice pota	tor-tilla	salsa	stm pota	sugar	coffe e	milk	fruit	brd	
Breakfast	Temperatures	RT	36	162	RT	RT	162	RT	RT	36	RT	RT	
	Menu Items	Ck leg qtr	gravy	whip pota	peas cartt	Pinto beans	cobb -ler	marg	roll	tea	fruit	PB	
Lunch	Temperatures	90.1	168.1	170	170	170.9	RT	40	RT	RT	RT	RT	
	Menu Items	fideo	grn beans	meat sauce	cole slaw	salad	dress -ing	garlc bread	fruit	drnk	chee se		
Dinner	Temperatures	137	175	187	ND	38	RT	RT	RT	RT	38		
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				—		—		—			
and chemical agent used in Final Rinse		Lunch				—		—		—			
		Dinner				—		—		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				115		115		200ppm			
		Lunch				—		—		—			
		Dinner				114		114		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				-5.6		36.1		38.5			
Record temperatures, Freezer and Walk-ins		PM				-6.1		37.3		38.5			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				68		70					
Record temperatures, Dry Storage Areas		PM				68		70					
Hot- Water Temps in sink		AM		PM									
		120.3		121									



Signature, Cook Supervisor (AM)

Verify by AM

5/5/23
DATE

FOOD SERVICE MANAGER

NF-6-2-20


Signature, Cook Supervisor (PM)

BL
Verify by PM

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 5-2-2023 **TUESDAY** Time: 0430 (AM) Time: 900 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			✓										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓								
Kitchen is in good general appearance			✓		✓								
All kitchen equipment operational & clean		✓	✓		✓								
All tools and sharps inventoried			✓		✓								
All areas secure, lights out, exits locked					✓								
PRODUCTION SHEET	Menu Items	cereal	fren toast	syrup	bran flks	bkfst saus	marg	sugar	coffe e	milk	PB	frui t	
Breakfast	Temperatures	RT	148	RT	RT	161	40	RT	RT	40	RT	RT	
	Menu Items	Stir-fry	mix veg	rice	dressing	salad	roll	marg	beans	tea	fruit	ckn	
Lunch	Temperatures	193	131	180	RT	110	RT	40	109	RT	RT	181	
	Menu Items	T-ham	mac chees	beans	cabb	corn bread	marg	brow nie	drink	fruit			
Dinner	Temperatures	186	177	195	191	RT	40	RT	RT	RT			
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast											
		Lunch				—		—		—			
		Dinner				—		—		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				112°		118°		200 ppm			
		Lunch				114.2		112		200 ppm			
		Dinner				114		112		200 ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-4.5		36		37			
Record temperatures, Freezer and Walk-ins		PM				5.1		38		38			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				61		60					
Record temperatures, Dry Storage Areas		PM				61		60					
Hot- Water Temps in sink		AM		PM									
		107		120									

[Signature]
Signature, Cook Supervisor (AM)

[Signature]
Signature, Cook Supervisor (PM)

5/3/23
DATE

FOOD SERVICE MANAGER



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 5-3-2023 WEDNESDAY

Time: 0530 AM Time: 1905 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			✓												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓										
Kitchen is in good general appearance			✓		✓										
All kitchen equipment operational & clean		✓			✓										
All tools and sharps inventoried			✓		✓										
All areas secure, lights out, exits locked					✓										
PRODUCTION SHEET	Menu Items	farina	brk saus	coffe cake	fruit	marg	sugar	coffe e	milk	eggs	brea d				
Breakfast	Temperatures	171°	168°	R.T.	38°	38°	R.T.	R.T.	38°	N/A	R.T.				
	Menu Items	Burrito	span rice	hom-iny	salsa	chees e	salad	gress-ing	corn bread	mar g	tea	gr tk			
Lunch	Temperatures	165	199	190	R.T.	40	40	R.T.	0	0	R.T.	195			
	Menu Items	Polish sausag	refri beans	grill pota		salsa	tort-illa	peac hes	drink	chee se	fruit pan	bur ger			
Dinner	Temperatures	187.6	177.4	181.3		R.T.	R.T.	R.T.	121	38	R.T.	178.3			
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast													
		Lunch													
		Dinner				149		166							
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				113°		112°		200 ppm					
		Lunch				114.2		115		200 ppm					
		Dinner				115		114		206 ppm					
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F					
						-5.6		38.8		37.0					
Record temperatures, Freezer and Walk-ins		AM				-5.6		34.0		38.8					
Record temperatures, Freezer and Walk-ins		PM				-5.3		34.0		38.8					
DRY		Temperature 45-80				Spice Room		Store Rm							
STORAGE						65°		68°		1					
Record temperatures Dry Storage Areas		AM				68°		68°		1					
Record temperatures, Dry Storage Areas		PM				68°		68°		1					
Hot- Water Temps in sink		AM		PM		156		121		1					

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 1 Date: 5-4-23

THURSDAY

Time: 0400 AM Time: 1917 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y								
Kitchen is in good general appearance			X		Y								
All kitchen equipment operational & clean		X			Y								
All tools and sharps inventoried			X		Y								
All areas secure, lights out, exits locked					Y								
PRODUCTION SHEET	Menu Items	cream rice	pan cake	T-ham		syrup	marg	sugar	coffe e	milk	Bran flks	frt	
Breakfast	Temperatures	188	—	183		—	—	RT	RT	36	RT	RT	
	Menu Items	fajitas	grill onion	grill pepp	refri bean	span rice	salsa	salad	dress -ing	tort illa	drin k	tea	
Lunch	Temperatures	187	157	157	176	170	RT	40	40	RT	RT	RT	
	Menu Items	Ckn patty	grn beans	corn		potat o	marg	roll	drink	grll ches	ckn	frt	
Dinner	Temperatures	177	179	175		179	40	RT	RT	163	184	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				—		—		—			
		Lunch				—		—		—			
		Dinner				—		—		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				110		110		200ppm			
		Lunch				110		112		200ppm			
		Dinner				110		112		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-5.1		34.5		39.2			
Record temperatures, Freezer and Walk-ins		PM				6.1		36.4		39.1			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				65		70					
Record temperatures, Dry Storage Areas		PM				65		70					
Hot- Water Temps in sink		AM		PM									
		113.6		111									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 5-5-23

FRIDAY

Time: 0400 AM Time: 1830 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y										
Kitchen is in good general appearance			X		Y										
All kitchen equipment operational & clean		X			Y										
All tools and sharps inventoried			Y		Y										
All areas secure, lights out, exits locked					Y										
PRODUCTION SHEET	Menu Items	oat meal	scrm egg	gravy	diet jelly	bread	bis-cuit	marg r	coffe e	suga r	milk	frt			
Breakfast	Temperatures	163	187	173	RT	RT	155	36	RT	RT	36	RT			
	Menu Items	Taco meat	Pinto beans	corn	lett	shrd chees	salsa	tort -illas	grill chees	tea	grd turk	frt			
Lunch	Temperatures	180.1	179.1	181.1	40	40	RT	RT	165.1	RT	180.1	RT			
	Menu Items	tuna salad	pota wedg	lett	mix veg	dress -ing	bread	ket -chup	drink	cake	egg sald	frt			
Dinner	Temperatures	40	171	46	119	RT	RT	RT	RT	RT	46	RT			
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications		Breakfast				—		—		—					
and chemical agent used in Final Rinse		Lunch				—		—		—					
		Dinner				—		—		—					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast				115		117		200 ppm					
		Lunch				115		115		200 ppm					
		Dinner				115		115		200 ppm					
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F					
Record temperatures, Freezer and Walk-ins		AM				-4.7		39		37.2					
Record temperatures, Freezer and Walk-ins		PM				-5.6		38		39					
DRY		Temperature 45-80				Spice Room		Store Rm							
STORAGE		Temperature 45-80				AM		65		70					
Record temperatures Dry Storage Areas		PM				65		70							
Hot- Water Temps in sink		AM		PM											
		121.2		120											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

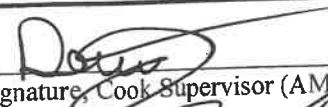
5/8/23

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 1 Date: 5-6-23 SATURDAY Time: 840 AM Time: 1850 PM

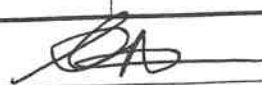
Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X							
Kitchen is in good general appearance			X		X							
All kitchen equipment operational & clean		X			X							
All tools and sharps inventoried		X			X							
All areas secure, lights out, exits locked					X							
PRODUCTION SHEET	Menu Items	cereal	fried eggs	bread	jelly	fruit	marg	sugar	coffee	milk	T-ham	
Breakfast	Temperatures	RT	163	RT	RT	RT	36	RT	RT	36	180	
	Menu Items	ckn salad	veg beans	corn salad	salsa	lett	bread	cake	tea	cheese	chicken	fruit
Lunch	Temperatures	40	198.1	40	—	40	RT	RT	RT	40	1750	RT
	Menu Items	salis steak	greens	gravy	rice	corn bread	salad	dress-ing	drink	marg	burger	fruit
Dinner	Temperatures	188	181	169	179	RT	RT	RT	RT	40	169	RT
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		166		186						
		Lunch		155		180						
		Dinner		155		185						
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		118		120		200ppm				
		Lunch		115		120		200ppm				
		Dinner		115		121		200ppm				
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-i 35 - 40 F				
Record temperatures, Freezer and Walk-ins		AM		-6.2		36.7		39.4				
Record temperatures, Freezer and Walk-ins		PM		-6.2		38.6		39.3				
DRY		Temperature 45-80		/Spice Room		Store Rm						
STORAGE		AM		62		70						
Record temperatures Dry Storage Areas		PM		62		70						
Record temperatures, Dry Storage Areas												
Hot- Water Temps in sink		AM		122.1		PM		121				


Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20

5/8/23
DATE


Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 5-7-23 SUNDAY Time: 0400 AM Time: 2011 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			✓												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			✓		✓										
Kitchen is in good general appearance			✓		✓										
All kitchen equipment operational & clean		✓			✓										
All tools and sharps inventoried			✓		✓										
All areas secure, lights out, exits locked			✓		✓										
PRODUCTION SHEET	Menu Items	oat - meal	scrm eggs	gravy	Dic pota	bis-cuit	marg	sugar	coffee	milk	PB	chee se			
Breakfast	Temperatures	176	167	187	188	147	36	R-T	R-T	36	R-T	✓			
	Menu Items	T- Ham	potato salad	cole slaw	lett	mus tard	onion	dres-sing	bread	fruit	tea	grn bean			
Lunch	Temperatures	40	40	40	40	DT	40	DT	DT	DT	DT	183			
	Menu Items	Burrito	refri beans	span rice	lett	salsa	dress-ing	chees e	drink	cake	broc col	Tort illa			
Dinner	Temperatures	175	191	196	38	RT	out	38	RT	RT	170	RT			
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications		Breakfast		157		182									
and chemical agent used in Final Rinse		Lunch		156		180									
		Dinner		156		186									
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		115		115		200 ppm							
		Lunch		112		115		200 ppm							
		Dinner		115		115		200 ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-4.4		34.2		38.8							
Record temperatures, Freezer and Walk-ins		PM		-6.2		36.1		38.7							
DRY		Temperature 45-80		Spice Room		Store Rm									
STORAGE		Temperature 45-80		Spice Room		Store Rm									
Record temperatures Dry Storage Areas		AM		65		70									
Record temperatures, Dry Storage Areas		PM		65		78									
Hot- Water Temps in sink		AM		122.4		121.3									
		PM													

Doner
Signature, Cook Supervisor (AM)

GA
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

5/8/23

GEO Aurora ICE
3130 N. Oakland St

5/8/2023
7:57:03 AM BCU

Temperature
°F

A-1	71.41
A-2	71.60
A-3	---
A-4	71.91
B-1	73.12
B-2	71.21
B-3	73.91
B-4	67.61
C-1	72.02
C-2	70.61
C-3	71.71
C-4	71.12
E-1	66.20
E-2	68.42
D-1	---
ISOLATION	69.21
PATIENT ROOM	72.02
INTAKE/RECEIVING	73.31
Tank Temp S-12	0.00
Present Value	
BOILER-3	0.00
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	169.17
Universal Input[13]	



Monday, May 08, 2023
North Building
Temperature Log

195 Aurora Detention Center
 3130 Oakland St.
 Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	71.4							
	A-2	71.6							
	A-3	74.3		Tank #1 - 118.8					
	A-4	71.9		Tank #2 - 119.9					
	B-1	73.1		City - 55.6					
	B-2	71.2		Recirc - 107.7					
	B-3	73.9							
	B-4	67.6							
	C-1	72.0							
	C-2	70.6							
	C-3	71.7							
	C-4	71.1							
	D-1	73.5					N/A	N/A	N/A
	D-2	73.5					N/A	N/A	N/A
	E-1	66.2					N/A	N/A	N/A
	E-2	68.4							
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Thomas C Balyea

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:								
Water:								

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Monday, May 08, 2023

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	unoccupied			
	South-B	73.3	104.0	104.0	
	South-C	75.1	105.1	105.1	
	South-D	73.8	104.1	104.1	
	South-E	70.8	104.5	104.5	
	South-F	unoccupied			
	South-G	70.5	104.2	104.2	
	South-L	73.1	104.1	104.1	
	South-M	74.1	104.0	104.0	
	South-N	72.9	104.3	104.3	
	South-X	73.3	106.1	106.1	
	South-Y	72.6	105.4	105.4	
	South-Z	73.4	104.7	104.7	
	South SMU	unoccupied			
	South SMU Shower 3	unoccupied			N/A
	MED ISO- Room 1	unoccupied		N/A	N/A
	MED ISO- Room 2	unoccupied		N/A	N/A
	MED ISO- Room 3	unoccupied		N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Thomas C Balyeat

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer